

## Who We Are

### **Chef, Co-Owner & Operator Hannah Hopkins**

Hannah Hopkins is the accomplished, hyper-creative, and highly entrepreneurial restaurateur and creative force behind several of Steamboat Springs, Colo.'s most beloved and successful restaurants. Her three higher-end, yet approachable, establishments are known for their high-quality sustainable food, creative and inspired cuisine, impeccable service and fiercely loyal following.

Hannah spent 15 years as a chef in New York and Connecticut where she started Hopkins Catering Company, followed by her first restaurant **Dish** in Mahopac, New York. Dish soon gained a loyal following, landing the restaurant a review in The New York Times and an appearance in season three of Food Network's *Chopped*.

In 2011, Hannah sold Dish and started a new adventure, relocating her family to Steamboat Springs to take on the executive chef position at [Mambo](#), later becoming co-owner and operating partner in 2016. At Mambo, Hannah redefined a Steamboat staple with a unique and sophisticated approach to regional Italian and New American fare, which remains a favorite among locals and visitors year-round.

After her success at Mambo, Hannah co-founded with Jeremy MacGray [Bésame](#) in 2017 in downtown Steamboat Springs, as an authentic Spanish restaurant and the first tapas restaurant in town. Three years later, she and Jeremy co-founded [Yampa Valley Kitchen](#), serving elevated classic comfort food with a focus on local, organic and sustainable ingredients in a recently renovated 1900s farmhouse.

With Chef Joe Campbell's culinary expertise, the group has built global cuisine-inspired eateries with a truly neighborhood feel that encourage multiple customer visits per week and a brand identity that combines cosmopolitan cuisine.

In 2019, Hannah was invited to cook at the James Beard House in New York City where she and her executive chef served a five-course meal that included sea scallop and smoked salmon ceviche, duck breast smothered in mole sauce, queso fresco topped with 24-carat gold, a Hudson Valley foie gras and passion fruit tart mousse. In 2022, she received the Navigator Business Leader of the Year award by The Steamboat Pilot & Today.

Today, Hannah lives in Steamboat Springs with her husband and three children, where she enjoys the outdoors, traveling, good food, wine and spending time with her family and their dogs David Bowie and Vinny.

### **Executive Chef Joe Campbell**

Born and raised in Minneapolis, Joe Campbell started his cooking career at the young age of 14. Starting in fast food, he worked his way to local upscale pubs, then earned his first sous chef title at the age of 25 in a fine dining seafood restaurant. Joe's unwavering interest in making food look as beautiful as it tastes led him to enroll in Le Cordon Bleu (LCB) and graduating at the top of his class in 2005. After LCB, Joe turned his culinary talents toward fine dining, training under James Beard award-winning Chef Tim McKee, James Beard nominated Chef Tim Fischer and award-winning Chef Landon Schoenfeld in Minneapolis. In 2013, hungry to learn

more about global cuisine and travel, Joe left Minneapolis to spend time in Montana, Japan, Singapore, Malaysia, Vietnam and Cambodia, ultimately landing in Thailand to immerse himself in Asian cuisine. Joe had the unique opportunity to train under a former Chef for the Royal Family of Thailand.

In 2013, Joe made his way to Steamboat Springs after being recruited to the iconic Ragnar's as the executive chef at the on-mountain fine dining restaurant. His success at Ragnar's led him to revamping another Steamboat staple Hazies, positioned at the top of the gondola. Joe's stylish and unique menu allowed Hazies to become one of the top-rated restaurants in Steamboat. In 2016, the Colorado Tourism Board selected Joe to represent Steamboat at a food show in Los Angeles. Following a brief stint in Telluride at the prestigious Hotel Madeline, Joe returned to Steamboat to take on the role of executive chef at [Mambo Italiano](#) under Hannah Hopkins, introducing his fresh take on modern Italian cuisine to the established restaurant.

In 2018, Joe and Hannah Hopkins collaborated to bring Steamboat a restaurant they'd never experienced before: [Bésame](#), anchored by Bésame's tapas selection, a Spanish-heavy wine menu, stellar cocktail menu, and a menu full of Latin surprises. Less than a year after opening Bésame, Joe and Hannah Hopkins were invited by the James Beard Foundation to come to New York City and cook at the James Beard House. In 2020, the two went on to open [Yampa Valley Kitchen](#), where Joe built a menu of elevated classic comfort food, combining nostalgic tastes with new traditions.

More recently, in 2023, Joe went to Spain to eat his way through the country and learn about the cuisine and tapas, bringing fresh new ideas to Bésame. Every fall, Joe is a featured chef in the prestigious Steamboat Food & Wine Festival.

When he's not in the kitchen, Joe can be found reading cookbooks, watching cooking shows, riding his Harley Davidson, listening to heavy metal, playing softball and being involved in any activity outside.